The super spectacular summer salad

How to make a delicious salad

Ingredients: Equipment:

Potato 1kg Salad servers

6 slices of bacon Frying pan

200g snow peas Sharp knife

1 teaspoon of sugar measuring cups

2 tablespoons of olive oil measuring spoons

Salt and pepper large bowl

½ a cup of cheddar cheese Cheese shaver

200g of baby lettuce leaves Oven

Potato skin peeler

Baking dish

1. Preheat oven to 180 degrees C.
2. Peel the skin of the potato with the peeler cut into 2cm cubes
3. Place the potato in the baking dish carefully. Sprinkle with olive oil, and then add a sprinkle of salt and pepper.
4. Bake potato in oven for 30 minutes. Use tongs to turn occasionally, and then remove when the potato is soft.
5. Remove grind from the bacon.
6. Cook bacon in greased pan until brown and crisp. Remove from pan, crumble into bite sized pieces.
7. Wash snow peas and baby lettuce leaves under cold water. Drain well.
8. Grate cheddar cheese(if not pre-grated)
9. Toss warm potato with bacon in a large bowl. Add baby lettuce leaves,snow peas and cheese.
10. If you want you can add a dressing of your choice.
11. ENJOY YOUR SALAD!!!!!!